

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	KISMET DINING ROOM	33	1	No	THE CARPET AROUND THE WAIT STATION WAS SOILED/STAINED ➤ Carpet is in the process of being removed by a maintenance crew and replaced with 2' length of granite.
2	KISMET DINING ROOM	21	1	No	THE WAIT STATION HAD SEAMS AND DAMAGED AREAS THAT MADE THEM DIFFICULT TO CLEAN ➤ Wait Stations are being refitted and will be replaced completely during our forthcoming dry dock
3	KISMET WAIT STATION	27	0	No	THE WAIT STATIONS WERE SLIGHTLY SOILED AROUND THE DOOR LATCHES ➤ Corrected – Cleaning procedure for this particular area is now included in the checklist used for the closing of each service.
4	DECK 4 – COFFEE STATION - PORT	33	1	No	THE DECK WAS SOILED AROUND THE LEGS OF THE COUNTERS ➤ Corrected – Cleaning procedure for this particular area is now included in the checklist used for the closing of each service.
5	DECK 4 – COFFEE STATION - PORT	26	3	Yes	THE LEMON WEDGER WAS SOILED ➤ Corrected – Cleaning procedure for this particular area is now included in the checklist used for the closing of each service.
6	DECK 4 – COFFEE STATION - PORT	27	0	No	THE TECHNICAL AREA OF THE JUICE DISPENSER WAS SOILED ➤ Corrected the same day by our supplier's maintenance staff – new protective plate was installed, and a new type of juice dispensers will be implemented in the next few months. Inspection of these machines is now part of the closing checklist after each service.
7	DECK 4 – COFFEE STATION - PORT	08	0	No	A VENTED BACKFLOW PREVENTION DEVICE WAS NOT PROVIDED ON THE CARBONATION UNIT. ➤ Corrected by our supplier's maintenance team.
8	DECK 4 – COFFEE STATION - PORT	33	1	No	THE BULKHEAD WAS CORRODED AT THE DECK JUNCTURE UNDER THE SODA CABINET ➤ New stainless steel bulkhead is being installed in place.
9	DECK 4 DISHWASH / GLASSWASH	26	3	Yes	A FEW ESCARGOT DISHES WERE SOILED WITH FOOD RESIDUE AND STORED AS CLEAN. ➤ Corrected - specific cleaning and checking procedures and responsibilities were implemented. Utility staff has primary responsibility to check each item. Each potwash/dishwash station has a supervisor assigned round the clock to double check clean equipment racks. Training video is shown to staff weekly & daily inspection checklist includes this process.
10	DECK 4 – DISHWASH/GLASSWASH	34	0	No	THE OVERFLOW PIPE WAS MISSING AT THE 2-COMPARTMENT SINK. WATER WAS FLOWING ON TO THE DECK AND NOT INTO THE SCUPPER. ➤ Corrected - new pipe has been installed.
11	DECK 4 DISHWASH/GLASSWASH	22	0	No	THE FINAL RINSE THERMOMETER ON THE DISHWASH UNIT NOTED GREATER THAN 210°F WHILE THE PLATE LEVEL TEMPERATURE WAS TESTED AT 170°F. IT APPEARED THAT THE THERMOMETER WAS INACCURATE AND THE MANIFOLD TEMPERATURE WAS NOT ABOVE 210°F. ➤ New thermometer has been ordered and will be replaced by Hobart Inc. within a few days.
12	DECK 4 DISHWASH/GLASSWASH	22	0	No	THE FINAL RINSE PRESSURE GAUGE NOTED LESS THAN 10 PSI WHILE THE MANUFACTURER RECOMMENDED 15-25 PSI ➤ New pressure gauge has been ordered and will be replaced by Hobart Inc. within a few days

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13	DECK 4 DISHWASH/GLASSWASH	22	0	No	<p>THE CLEAN RAMP OF THE GLASSWASH UNIT WAS SLIGHTLY SOILED WITH PURE FOOD RESIDUE.</p> <p>➤ Corrected – cleaning procedures for that particular area have been reinforced.</p>
14	DECK 4 DISH WASH/GLASS WASH	26	3	Yes	<p>A FEW PLATES WERE SOILED AND STORED AS CLEAN.</p> <p>➤ Corrected – specific cleaning and checking procedures and responsibilities were implemented. Utility staff has primary responsibility to check each item. Each potwash / dishwash station has a supervisor assigned round the clock to double check clean equipment racks. Training video is shown to staff weekly & daily inspection checklist includes this process.</p>
15	DECK 4 VEGETABLE PREPARATION	26	3	Yes	<p>THE FRYER COILS WERE SOILED AND STICKY.</p> <p>➤ Corrected – Cleaning procedure for this particular area is now included in the checklist used for the closing of each service.</p>
16	DECK 4 VEGETABLE PREPARATION	16	5	Yes	<p>A PAN OF RICE IN THE HOT HOLD CABINET WAS TESTED AT 132°F.</p> <p>➤ Corrected – Pan was reheated to above 140F and brought down below 70F within 2 hours, below 41F within 4 hours. Two weekly trainings take place regarding potentially hazardous food temperature procedures and time control processes / HACCP plan. New daily control checklist with 20 random checkpoints on this particular subject is now implemented.</p>
17	DECK 4 DRY STORES ROOM	38	0	No	<p>EXCESS EQUIPMENT THAT IS NO LONGER USED WAS STORED IN THIS ROOM</p> <p>➤ Corrected – Equipment is now properly stored in appropriate location.</p>
18	DECK 4 DRY STORES ROOM	26	3	Yes	<p>A PANCAKE MIX DISPENSER WAS SOILED AND STORED IN THIS ROOM FOR SPARE PARTS.</p> <p>➤ Corrected – Clean equipment is now properly stored in appropriate location – Storeroom checked by supervisor after each service to monitor proper usage.</p>
19	DECK 4 BUFFET STATION	27	0	No	<p>THE BREAD SLICER'S NON-FOOD CONTACT SURFACES WERE SOILED.</p> <p>➤ Corrected during the inspection.</p>
20	DECK 4 BUFFET STATION	20	0	No	<p>SOFT SEALANT WAS NOTED ON THE BACK PLATE OF THE SLICER.</p> <p>➤ Corrected – Soft sealant has been replaced with hard sealant.</p>
21	DECK 4 UNIFORM STORE ROOM-WALK-IN UNIT	28	0	No	<p>TWO CONTAINERS OF FOOD WRAP WERE STORED IN A BAG ON THE DECK.</p> <p>➤ Corrected during the inspection.</p>
22	PORT SODA STATION	26	3	Yes	<p>BRASS FITTINGS WERE NOTED BETWEEN THE VENTED BACKFLOW PREVENTION DEVICE AND THE CARBONATOR.</p> <p>➤ Stainless steel fittings have been ordered and will be installed by supplier as soon as received.</p>
23	DECK 4 PULPER ROOM	30	0	No	<p>A WASTE RECEPTACLE WAS NOT PROVIDED AT THE HANDWASH SINK.</p> <p>➤ Corrected – Stainless steel receptacle has been installed.</p>
24	DECK 4 GLASS STORE ROOM	38	0	No	<p>REFRIGERATION UNIT 4-17 WAS POSTED OUT OF ORDER. THIS UNIT WAS SCHEDULED TO BE REMOVED.</p> <p>➤ Unit is currently being repaired in our electrical workshop.</p>

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25	DECK 4 GALLEY TOILET ROOM	30	0	No	AN ELECTRIC HAND DRYING DEVICE WAS NOTED IN THIS TOILET ROOM. PAPER TOWELS WERE ALSO PROVIDED. ➤ Electric hand dryer has been removed.
26	DECK 4 GALLEY TOILET ROOM	33	1	No	THE BULKHEAD WAS CORRODED AT THE DECK JUNCTURE. THE DECK BULKHEAD JUNCTURE WAS NOT COVERED. PEELING PAINT WAS NOTED ON THE DECKHEADS. ➤ Toilet area will be refitted with new stainless steel bulkheads / deckheads within a couple of weeks by maintenance team.
27	DECK 3 SOUP STATION	33	1	No	THE DECK AND GROUT WERE DAMAGED IN THIS AREA. WATER WAS NOTED UNDER THE DECK TILES AROUND THE SCUPPERS. ➤ Area will be also refitted shortly by the same maintenance team.
28	DECK 3 POTWASH	34	0	No	A LEAK WAS NOTED UNDER THE SANITIZING COMPARTMENT AT THE STEAM LINE. ➤ Corrected – Pipe was replaced accordingly.
29	DECK3 POTWASH	08	0	No	AN AIR GAP OR BACKFLOW PREVENTION DEVICE WAS NOT PROVIDED ON THE SPRAY HOSE OVER THE WASH COMPARTMENT OF THE 3-COMPARTMENT SINK. ➤ New spray hose spring system as well as back flow prevention devices have been installed.
30	STAFF MESS	19	0	No	THE SIDE OF THE PORTABLE BAIN-MARIE WAS NOT ADEQUATELY FITTED WITH A SNEEZE GUARD. ➤ New sneeze guards are now being fitted by a maintenance team.
31	CREW MESS	33	1	No	THE DOORS AT THE SOILED DISH PASS-THROUGH WERE CORRODED ➤ Doors were refitted with stainless steel plates.
32	CREW MESS	19	0	No	THE SNEEZE GUARD FOR THE COLD STATION WAS INADEQUATE. THE SNEEZE GUARD FOR THE PHILIPPINO HOT STATION WAS INADEQUATE. ➤ New sneeze guards are now being fitted by a maintenance team.
33	CREW MESS	38	0	No	THE ICE CREAM BOX WAS NO LONGER IN USE. THIS UNIT IS SCHEDULED TO BE REMOVED AND REPLACED WITH A SOFT SERVE. ➤ Ice cream box is being removed and will be replaced by stainless steel shelving.
34	CREW MESS	20	0	No	FRUIT WAS STORED IN DIRECT CONTACT WITH WICKER BASKETS IN THE FRUIT STATION. ➤ Baskets were replaced by plastic bowls.
35	CREW GALLEY	34	0	No	A LEAK WAS NOTED AT THE CONTROL BOX OF THE LEFT KETTLE. ➤ Corrected – Pipe has been replaced accordingly.
36	CREW DISHWASH	37	0	No	THIS AREA WAS HOT AND HAD POOR AIR CIRCULATION ➤ Airflow's capacity will be improved during forthcoming dry dock.
37	DECK 4 POTWASH	33	1	No	THE DECK UNDER THE POTWASH UNIT WAS DAMAGED AND DIFFICULT TO CLEAN. ➤ Corrected – Deck has been re-tiled in a convex shape by our maintenance team.

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38	DECK 3 STARBOARD COFFEE STATION	26	3	Yes	SEVERAL PLATTERS WERE SOILED AND STORED AS CLEAN ➤ Corrected – Specific cleaning and checking procedures and responsibilities were implemented. Utility staff has primary responsibility to check each item. Each potwash / dishwash station has a supervisor assigned round the clock to double check clean equipment racks. Training video is shown to staff weekly and daily inspection checklist includes this process.
39	DECK 3 GIGI DINING ROOM	33	1	No	THE CARPETING WAS STAINED AROUND THE WAIT STATIONS. ➤ Carpet will be removed shortly by our maintenance team and replaced with 2' of granite.
40	DECK 3 GIGI DINING ROOM	21	1	No	THE FINISH ON THE WAIT STATIONS WAS CHIPPED. ➤ Wait stations are currently being refitted.
41	DECK 3 WINE STAND	19	0	No	A PAN OF BEER BOTTLES WAS STORED ON THE DECK. ➤ Corrected – Cambro plastic stands are now installed to fit all beverage stores.
42	DECK 3 PASTRY / BAKERY	20	0	No	ROUGH WELDS WERE NOTED ON THE BOTTOM OF THE BULK SUGAR BIN. ➤ Corrected – Welds have been smoothened.
43	DECK 3 PASTRY / BAKERY	20	0	No	THE STONES IN THE OVENS WERE CRACKED MAKING THEM DIFFICULT TO CLEAN ➤ New oven stones have been ordered and will be replaced by manufacturer as soon as received.
44	DECK 3 PASTRY	16	5	Yes	WARM CHOCOLATE WAS TESTED AT 52°F IN A TROLLEY IN THE WALKIN UNIT. THIS ITEM HAD BEEN MADE 8 HOURS EARLIER. THIS ITEM WAS MADE WITH EGGS. THE COOLING PROCESS WAS NOT MONITORED. THIS ITEM WAS DISCARDED. THE COOLING TEMPERATURES IN THE PASTRY WERE NOT ADEQUATELY MONITORED. ➤ Corrected – Item was discarded. Two weekly trainings take place regarding potentially hazardous food temperature procedures and time control processes/HACCP plan. New daily control checklist with 20 random checkpoints on this particular subject is now implemented.
45	DECK 3 GALLEY	16	5	Yes	CUSTARD WAS TESTED AT 46°F IN REFRIGERATION UNIT 3-7 ➤ Corrected – Item was discarded. Two weekly trainings take place regarding potentially hazardous food temperature procedures and time control processes/HACCP plan. New daily control checklist with 20 random checkpoints on this particular subject is now implemented.
46	DECK 3 STARBOARD SODA STATION	08	0	No	A VENTED BACKFLOW PREVENTION DEVICE WAS NOT PROVIDED ON THE CARBONATOR ➤ Corrected – Back flow prevention device was installed by our supplier.
47	FOOD SERVICE GENERAL	20	0	No	PHILIPS HEAD FASTENERS WERE NOTED IN THE ICE/WATER CONTACT AREA OF THE ICE MACHINES. ➤ New smooth head low profile non-corrosive screws have been ordered and will be promptly installed as soon as received.
48	FOOD SERVICE GENERAL	16	5	Yes	THE COOLING OF FOODS IS NOT ADEQUATE MONITORED. THERE WERE NUMEROUS DAYS WHEN FOOD WAS PLACED IN THE BLAST CHILLER ABOVE 140°F. AFTER TWO HOURS THE FOODS WERE ABOVE 70°F. IT WAS NOT CLEAR FROM THE LOGS THAT THESE FOODS COOLED FROM 140°F – 70°F IN TWO HOURS. IN ADDITION, THERE WERE A NUMBER OF TIMES WHEN POTENTIALLY HAZARDOUS FOODS WERE PLACED IN THE BLAST CHILLER AT 140°F. AFTER 2 HOURS THESE FOODS WERE NOTED TO BE ABOVE 70°F WITH NO ACTION TAKEN. ➤ Two weekly trainings take place regarding potentially hazardous food temperature procedures and time control processes/HACCP plan. New daily control checklist with 20 random checkpoints on this particular subject is now implemented.

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49	FOOD SERVICE GENERAL	33	1	No	<p>THE SCUPPERS THROUGHOUT THE GALLEY HAD ROUGH SURFACES AND WORN FINISH MAKING THEM DIFFICULT TO CLEAN. THE DECKS AND GROUT WERE IN POOR CONDITION IN SEVERAL AREAS OF THE GALLEYS</p> <p>➤ Scuppers are being smoothened / tiles are being regROUTED by our maintenance team – ongoing.</p>
50	MEDICAL	02	0	No	<p>THE 4-HOUR REPORTS NOTED ONLY THE ADDITIONAL CASES OF GASTROINTESTINAL ILLNESS AMONG CREW AND PASSENGERS AND NOT THE TOTAL NUMBER OF CASES.</p> <p>➤ Corrected during inspection.</p>
51	WINDJAMMER – POT WASH	22	0	No	<p>THERE WAS NOT SUFFICIENT SPACE FOR ADDITIONAL RACKS OR TABLES ON THE DIRTY SIDE OF THE POT WASH STATION, SO STANDS OF DIRTY POTS/PANS WERE STAGED ALONG THE BULKHEAD OPPOSITE THE THREE COMPARTMENT SINKS AND POT WASH MACHINE. FULL STANDS OF DIRTY POTS/PANS EXTENDED BEYOND THE CLEAN END OF THE THREE COMPARTMENT SINK.</p> <p>➤ In-use inventory of equipment has been revised and is now permitting minimum storage of clean equipment in this particular area.</p>
52	WINDJAMMER - GALLEY	33	1	No	<p>THERE WERE SOME CRACKED AND BROKEN DECK TILES, RECESSED GROUTING IN VARIOUS PLACES OF THE GALLEY.</p> <p>➤ Re-grouting is currently being done by our maintenance team.</p>
53	WINDJAMMER – GALLEY	21	1	No	<p>THE GASKETS ON THE MILK REFRIGERATOR 11-3A WERE NOT TIGHT FITTING.</p> <p>➤ Gaskets have been replaced. New stronger magnets have been ordered and will be fitted on that particular fridge.</p>
54	POT WASH	38	0	No	<p>THE POT WASH MACHINE WAS “OUT OF ORDER”. PARTS FOR THIS MACHINE SHOULD BE IN TODAY.</p> <p>➤ Heater was already ordered at time of inspection and will be installed as soon as received.</p>
55	WINDJAMMER – POT WASH	22	0	No	<p>THE DATE PLATE WAS MISSING FROM THE POT WASH MACHINE.</p> <p>➤ Data plate is available and will be reinstalled prior to reinstating service for this machine.</p>
56	WINDJAMMER – DISH WASH	38	0	No	<p>THE DISHWASH FLIGHT TYPE MACHINE WAS “OUT OF ORDER”</p> <p>➤ Electronic components pending arrival through Hobart Inc. Europe. Machine will be reactivated shortly.</p>
57	WINDJAMMER – POT WASH	28	0	No	<p>THREE LADLES WERE STORED IN DIRECT CONTACT WITH THE BULKHEAD ABOVE THE THREE COMPARTMENT SINK.</p> <p>➤ Corrected – Proper storing area has been identified and process is being monitored.</p>
58	WINDJAMMER – WAREWASH AREA	28	0	No	<p>BOWLS WERE NOT STORED INVERTED TO ALLOW WATER TO DRAIN OFF.</p> <p>➤ Corrected – New process has been implemented and ongoing training of the crew will be maintained.</p>
59	WINDJAMMER – HOT GALLEY	21	1	No	<p>THE INSULATION ON THE GRIDDLE EURO WAS DIFFICULT TO CLEAN.</p> <p>➤ Corrected – Cleaning procedure for this particular area is now included in the checklist used for the night cleaning.</p>
60	WINDJAMMER - WAREWASH	22	0	No	<p>THE FINAL CURTAIN WAS NOT PLACED INSIDE OF THE MACHINE.</p> <p>➤ Corrected during inspection.</p>
61	POTABLE WATER	06	0	No	<p>THE HALOGEN ANALYZER-CHART RECORDER DID NOT HAVE A RANGE OF 0.0 TO 5.0 MGL (PPM). THIS WAS CORRECTED DURING INSPECTION.</p> <p>➤ Corrected during inspection.</p>

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62	SCHOONER BAR	27	0	No	THE BACK OUTSIDE OF THE ICE MACHINE HAD A VERY HEAVY BUILD- UP OF MOLD. ➤ Corrected – Cleaning procedure for this particular area is now included in the checklist used for the night cleaning.
63	SCHOONER BAR	26	3	Yes	THE INTERIOR SPACES OF THE VITALITY MULTI FLOW HEAD WERE SOILED WITH JUICE RESIDUE. ➤ Corrected the same day by our supplier's maintenance staff – new protective plate was installed, and a new type of juice dispensers will be implemented in the next few months. Inspection of these machines is now part of the closing checklist after each service.
64	BARS GENERAL	*	0	No	CHECK THE FILL LEVEL OF THE ICE MACHINES AND ENSURE THAT IT IS BELOW THE LOWER PART OF THE LID OPENING. ➤ Sensors for the fill level have been maintained and now prevent machines from filling above the lower part of the lid opening.
65	WINDJAMMER – DINING ROOM	33	1	No	THERE WAS SOME SLIGHT SOILING ON THE CARPET IN FRONT OF THE TEMPORARY DIRTY WAIT STATIONS. ➤ Carpet in these areas will be removed by maintenance team and replaced with granite.
66	AIR SYSTEMS	41	0	No	THE SHIPS IS IN THE PROCESS OF INSTALLING AN INSPECTION PORT ON ALL OF THEIR AIR HANDLING UNITS. THE INSPECTION PORTS ARE BEING INSTALLED DIRECTLY ON THE DRAIN PAN. ➤ Ongoing
67	CORRECTIVE ACTION STATEMENT	*	0	No	IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3-5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE, WHICH WILL BE SENT TO USPHS/VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME – CAS – [INSERT INSPECTION DATE]